

Technical data sheet



Product features

Gas fryer 8 l, 8 kW

Model	SAP Code	00014545
FE 30 GL	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 8
- Drain type: On the front panel
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Outside the tank
- Ignition: Piezo
- Number of baskets: 1
- Basket size [mm]: 210 x 300 x 120

SAP Code	00014545	Basin volume [l]	8
Net Width [mm]	330	Number of basins	1
Net Depth [mm]	600	Number of baskets	1
Net Height [mm]	480	Basket size [mm]	210 x 300 x 120
Net Weight [kg]	21.70	Ratio power/volume [kW/l]	1.00
Power gas [kW]	8.000	Production of fries [kg/h]	18
Type of gas	Natural gas, propane butane		

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Technical drawing



Gas fryer 8 l, 8 kW

Model

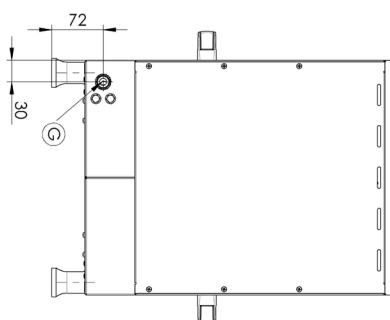
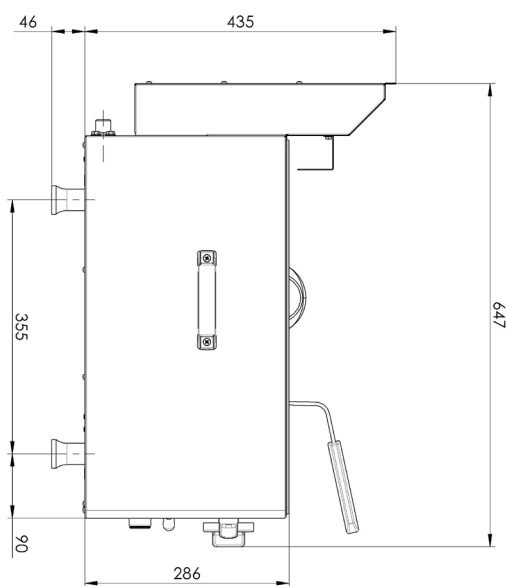
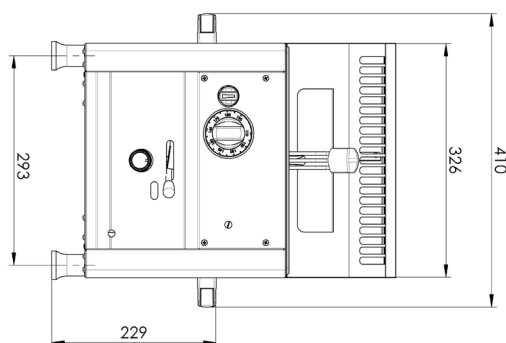
SAP Code

00014545

FE 30 GL

A group of
articles - web

Fryers and French Fries Holders



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Product benefits

Gas fryer 8 l, 8 kW

Model	SAP Code	00014545
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1

1kW / l (tank)

Production of fries: 18 kg/hour (90-120 servings per hour)
– High customer service rate per hour

2

1kW / l (tank)

Quick heating for frying
– Time savings in device startup

3

Space efficiency (basket volume vs. tank volume) = 94.5%

High space efficiency
– Space savings savings in energy and oil maximizing fries production

4

Cold zone (25%) + “V”-shaped tank with burners under the tank

Low oil circulation burnt particles don't mix with freshly fried fries extends oil usability
– Oil consumption savings financial savings

5

Cold zone (25%) + “V”-shaped tank with burners under the tank

Low oil circulation burnt particles don't mix with freshly fried fries high quality of fried fries
– Satisfied and returning customer

6

Cold zone (25%) + “V”-shaped tank with burners under the tank

Low oil circulation burnt particles don't mix with freshly fried fries desired taste of fried fries
– Satisfied and returning customer

7

Cold zone (25%) + “V”-shaped tank with burners under the tank

Easy maintenance
– Employee time savings

8

Handles

High mobility
– Employee time and energy savings reduces risk of workplace injury

9

Weight: 21.7 kg

High mobility
– Employee time and energy savings reduces risk of workplace injury

10

Weight: 21.7 kg

Robust construction due to high weight product durability
– Financial savings

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Technical parameters

Gas fryer 8 l, 8 kW

Model	SAP Code	00014545
FE 30 GL	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00014545

2. Net Width [mm]:

330

3. Net Depth [mm]:

600

4. Net Height [mm]:

480

5. Net Weight [kg]:

21.70

6. Gross Width [mm]:

395

7. Gross depth [mm]:

660

8. Gross Height [mm]:

533

9. Gross Weight [kg]:

25.00

10. Device type:

Gas unit

11. Construction type of device:

Table top

12. Power gas [kW]:

8.000

13. Ignition:

Piezo

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX4

16. Material:

Stainless steel

17. Worktop material:

AISI 304

18. Worktop Thickness [mm]:

0.80

19. Device heating type:

Indirect

20. Standard equipment for device:

lid, basket, drain plug

21. Basin volume [l]:

8

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Safety thermocouple:

Yes

25. Safety thermostat:

Yes

26. Adjustable feet:

Yes

27. Number of baskets:

1

28. Number of basins:

1

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Technical parameters



Gas fryer 8 l, 8 kW

Model	SAP Code	00014545
FE 30 GL	A group of articles - web	Fryers and French Fries Holders

29. Basket size [mm]:

210 x 300 x 120

30. Basin material:

AISI 304 - High quality stainless steel

31. Ratio power/volume [kW/l]:

1.00

32. Production of fries [kg/h]:

18

33. Drain type:

On the front panel

34. Safety drain:

Yes

35. Heating location:

Outside the tank

36. Connection to a ball valve:

1/2